

Preheat oven to 400 degrees. Thaw pastry at room temperature according to package directions. Mix together the brown sugar, walnuts, salt and spices in a bowl, working with your fingers to incorporate and break up any lumps in the sugar. Arrange pastry sheets, one at a time, on a lightly floured work surface. Brush the pastry with a thin layer of the melted butter. Spread half of the sugar/nut mixture evenly on top of the pastry. Working from one end of the pastry rectangle, roll the dough tightly towards the center of the rectangle, stopping halfway. Then repeat, rolling the other end towards the center. Press gently to seal the seam of the two halves. Wrap in plastic and chill in the freezer for 20 minutes. Cut the pastry log into ¼-inch thick slices and arrange on a baking sheet lined with parchment paper, giving them a little space. Brush each cookie with butter, then bake for 12-14 minutes until golden. Repeat with the second pastry sheet. Cool on a cookie rack and serve immediately.



Sweet & Spicy Palmier Cookies

MAKES 32 COOKIES

- 2 sheets prepared puff pastry (suggest Pepperidge Farm brand)*
- ½ cup dark brown sugar*
- ½ cup finely chopped walnuts*
- Pinch salt*
- Pinch nutmeg*
- 1 ½ teaspoons ground cinnamon*
- 3 tablespoons butter, melted*

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